
YACHT
CLUB
CONFERENCE
CANBERRA SOUTHERN CROSS CLUB
02 6283 7216
functions.yacht@cscc.com.au

Welcome to the Canberra Southern Cross Club

Thank you for considering the Canberra Southern Cross Yacht Club for your next event. As one of Canberra's most iconic and picturesque locations, situated on the shores of Lake Burley Griffin, the Yacht Club offers a beautiful setting for any event. From the Waterfront Balcony, Lotus Room or Lounge within the Club, we offer a diverse range of options.

You'll be impressed with our highly qualified and dedicated team, with over forty years' experience in helping clients plan and deliver successful events.

Our award-winning chefs have developed an extensive range of affordable function packages for you to choose from, or if you prefer, we can work with you to tailor a menu to reflect your personal taste and style, from ocean fresh seafood to decadent desserts, allowing of course for any special dietary requirements.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.

Event Bookings and Enquiries

Contact

02 6283 7216
functions.yacht@cscc.com.au

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Room Hire Rates

Room	Rate*	Capacities			
Yacht Club		**Boardroom / U-shape**	**Theatre / Classroom**	**Cabaret**	**Cafe style / Groups**
Lotus Room	$500	20	40	24	30
Whole Venue	$2,000	-	-	100	120

*Room hire rates require a mandatory spend on food and beverages. This does not include equipment rental or the room itself. A surcharge will apply for groups with less than 30 attending. Please speak to our team for more details.

Please note a 10% surcharge of the total event cost is applied on Sundays and Public Holidays. Access prior to 9am will incur a $50 per hour surcharge or part thereof.

Visit **www.cscc.com.au/functions-events** to view our rooms.

Audio Visual | Equipment Hire

Standard whiteboard with markers	$30 each
*LCD display screen (USB and HDMI compatible)	$150 / day
*Data projector and projection screen	$130 / day
Flipchart with butcher's paper and markers	$40 / each
Lectern	$35 each
Handheld microphone	$50 each

*Client to provide own laptop with HDMI or VGA connection.

Complimentary

Free wifi is available throughout the venue for all delegates.

Conference Package

Half Day Package

$65 per person

Lunch with your choice of morning or afternoon tea.

Full Day Package

$75 per person

Morning tea, lunch and afternoon tea.

Morning / Afternoon Tea Break

Please select any two items per service

Assorted muffin *(V)*

Assorted flavoured yoghurt tubs *(GF)*

Granola, berry, yoghurt, and vanilla jar *(V)*

Homestyle cookies *(V, GFO)*

Banana and walnut slice *(V)*

Carrot cake *(V , GFO)*

Freshly baked scones with strawberry jam and clotted cream *(V)*

Double smoked ham and cheese croissant *(VO)*

Gourmet beef sausage roll *(NF)*

Assorted Danish pastries *(V)*

Blueberry friand *(V, GF)*

Lunch

Please select any three items

Classic triangle sandwiches with three fillings:

- Tuna, dill, corn, mayo on brown bread
- Ham and cheese on classic white bread
- Egg, salad and mayo on classic white bread *(V)*

Tandoori chicken wrap with fresh salad leaves and minted yoghurt

Korean BBQ pulled beef wrap with spicy Asian slaw

Roast pumpkin, Persian feta, iceberg and Cajun spice in Turkish bread *(V)*

Smoked salmon wrap with sour cream, caper and Spanish onion *(A)*

Roma tomato, ricotta, fresh basil and rocket in ciabatta

Roast chicken, guacamole, mesclun leaves in baguette

Served with;

- Chef's selection of two salads *(V)*
- Seasonal sliced fruit platter *(VE, DF, DF, NF)*
- Chilled fruit juice

V | Vegetarian VE | Vegan GF | Gluten Free NF | Nut Free DF | Dairy Free O | Optional

Seafood origin: A | Australian I | Imported M | Mixed

Additions

Barista Add-On

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee.

Full day hire (8am-5pm)	**$600**
Half Day (4 hours)	**$400**

On consumption

· Per cup	**$5.50**
· Per mug	**$6.50**

Additional Beverages

price per person

Freshly brewed Vittoria coffee and a selection of tea

· Per break	**$6**
· All day	**$11**

Hot Dishes

Only available as an upgrade to our full or half day package

price per person

Mediterranean pasta bake with vegetables and cheesy crust *(V)*	**$17**
Vegetable korma served with steamed basmati rice *(GF)*	**$18**
Beef in red wine sauce served with steamed rice *(GF)*	**$23**
Soup of the day with bread roll *(V)*	**$13**
Mediterranean lasagne with salad	**$19**

V | Vegetarian VE | Vegan GF | Gluten Free NF | Nut Free DF | Dairy Free O | Optional

Breakfast Menu

Continental Breakfast Banquet Style

$27 per person
minimum of 30 people

Selection of orange, pineapple and apple juice

Granola, berry and yoghurt *(V)*

Assortment of freshly baked breakfast pastries *(V)*

Fresh seasonal sliced fruit platter *(VE, GF, DF, NF)*

Freshly brewed Vittoria coffee and a selection of tea

$45 per person
minimum of 50 people

Cold

Selection of orange, pineapple and apple juice

Assorted fruit yoghurt tubs *(V)*

Granola, berry and yoghurt *(V)*

A selection of cheese and charcuterie items

Fresh seasonal sliced fruit platter *(VE, GF, DF, NF)*

Bakery

Bakery basket with assorted Danish pastries, croissants, muffins and bread served with jams, butter and margarine *(V)*

Hot

Free range scrambled eggs *(GF, V)*

Bacon, sausages, sautéed mushrooms, hash brown and herb roasted tomatoes

Served With

Freshly brewed Vittoria coffee and a selection of tea

Continental Breakfast Seated

$45 per person
minimum of 30 people

Cold items set on table

- Selection of orange, pineapple and apple juice
- Assortment of freshly baked breakfast pastries *(V)*
- Fresh seasonal sliced fruit platter *(VE, GF, DF, NF)*

Freshly brewed Vittoria coffee and a selection of tea

Plated Selection

Please select one dish. All egg dishes are served with sourdough toast

Eggs Florentine-boiled eggs, sautéed spinach, roast tomato, hollandaise sauce *(V)*

Shakshuka inspired Moroccan style baked eggs, bacon and chipolata sausage

Free range scrambled eggs, field mushroom and roast tomato *(V)*

Belgian Waffle
Golden waffle served warm topped with berries, whipped cream, raspberry sauce and honey *(V)*

Mediterranean Bowl *(V, GF, DFO)*
Grilled halloumi, cauliflower, zucchini, eggplant, hummus, labneh, chickpeas and a free-range poached egg with fresh herb

Served With

Freshly brewed Vittoria coffee and a selection of tea

V | Vegetarian VE | Vegan GF | Gluten Free NF | Nut Free DF | Dairy Free O | Optional